

Friday

Dear Jim Jewel and all
Jim I was so glad you
called Wednesday nite
glad to No Nath is doing
fine. Sure hope none of
you all get sick through
this cold weather, it is
cold here and raining. We
have our fire burning
I will send you all
how I made the dressing
glad you liked it. I make
dressing about twice a
year, don't no why I don't
make it more often we
live a hen, better than
turkey, tho I have made
dressing by cooking a
fryer, just live I cook a

hen, and it really tastes
just about as well, really
it does. that is just what
we made this dressing you
ate, was dressing made
from a good size fryer,
so a person don't haft to
pay a lot for a fowl on
a special day ha. for your
family it would take about
2 fryers, that is if you
wanted to use a fryer
instead of a high price
hen, aret hurry. Jewel you
can write this up on a rather
piece of paper if you want
to be in a hurry to get
this mailed we are sending a
rapper for the jar of Bonileon
cubes so you will now what kind
to get. do write us soon you all
Grace and Bernice

1) = Dressing - then are turkey

First Cook your hen in a covered
roaster in enough water
are covered Pan.
to Make your dressing after
the Chicken is cooked take
it from the pan, then add
about 2 qts of water, then
fare more
add 6 Bouillon cubes, cut
them up. Add 1 large onion
cut up, 6 boiled eggs cut up,
1 stick of Celery. blue horseradish
Celery if you can get it it is
not too salty, 1 can Cream
of Chicken, 1/2 tea spoon of black
pepper, ~~1 table spoon of sugar~~
1 tea spoon
1 table spoon of Sage
If now eggs. I don't add no
salt for the Bouillon
cubes are plenty salty
Now add your Coarse

Corn bread, and (2)
one can of cooked biscuits
1 can has about 9 or 10
Biscuits you want more
Corn bread than biscuit
and break this all up and
stir all together and cook
it in the oven at 400 for about
25 or 30 minutes. let it
brown on top. but don't let
it burn, cook your
dressing in a open pan
that it don't cover the
top.

You can taste this after it
is all mixed and if you
like it more salty you
can add more salt.
I add about 2 large
pans of corn bread to my
dressing. mix your Bouillon
cubes real well

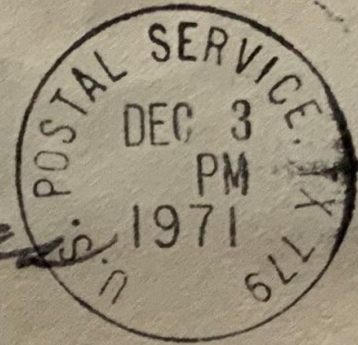
It took the meat & the
Chicken bone and put it
in the dressing and cooked
the dressing. Give that you
may not want to put
the chicken back in the
dressing if not you can eat
it by itself. We cook
cranberries to eat without

AFTER 5 DAYS RETURN TO

Mrs C. L. Fendley.
2102 Leon Dr.
Port Lavaca Texas

ZIP CODE

77979



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BEGINNING
IN CAPT

Christm



Giorgione, ca. 1478-1510
National Gallery of Art

Mr and Mrs Jim Stephenson.

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Hubboerd

Texas
79403